

NEW SPRING HATS

Tendency Is to Suit Headgear to the Wearer.

Ribbon, Lace, Feathers and Flowers, the Chief Decoration Used on Spring Millinery.

Hats herald the season. They are the torch-bearers of the new styles. To them is assigned the honor of placing a whole new aspect upon the silhouette of fashion. And when, observes a fashion writer in the New York Times, after weeks and months of reiteration of one set of styles, the new hats begin to appear, they send a positive thrill of hope through the female system.

Many hats are different and astonishing in some respects, while in others they are showing many of the same lines that were characteristic of them during the past season. There is still every tendency to suit the hat to the type, and, therefore, there are many and numerous shapes and styles to be found so that every personality and every contour of face may be suited.

Ribbon is used, and still more ribbon. It is bound about the edges of the brims of these tiny hats, and then it is used in bows and rosettes and cordarcs and in loose, waving ends. The fact is that a small hat is more likely to have trimmings of ribbon than not, and one of the advantages of this expression is that it is good for the sports as well as for the dress hat, and the one that is worn strictly for the street.

From Paris the very latest news is that the ribbon flat rosettes applied to the sides of small hats and large ones must have in their centers some arrangement of small and brightly colored flower buds.

Lace and still more lace is to be seen on the newer hats. It is the trimming of the moment to be sure and nothing can be more feminine nor more surely becoming than is this vogue. Black lace is decidedly popular. In fact it is the only color that should be used because it is so thoroughly satisfactory that it should be left alone in its glory.

After the rage for a certain small hat, there is bound to come a reaction



No. 1—Sweeping Lines of Tulle Faced With an Arrangement of Soft Feathers. No. 2—Cocarde of Ribbon and Rosebuds. No. 3—Hat of Maron Satin, Trimmed With Flowers.

and therefore we might just as well atone our thought to the approach of larger and broader-brimmed hats.

There is a wide-brimmed straw hat that seems to be taking to a ribbon band and a floppy ribbon bow that hangs away from one side. There is

HATS, BAGS AND PARASOLS MATCH

India Shawl Used for Sports Frock, Affording Quaint and Interesting Outfit.

Quaint looking sports frocks are made of India shawls with hats, bags and parasols to match. The idea of the matching set, consisting of a hat, bag and parasol is one that has been exploited for several reasons by various French modistes, notably among them Elaine of the Rue de la Paix. But this season's vogue for everything printed, especially in Indian and Persian design, brings with it an excellent opportunity for working out entirely new variations of an old idea.

Suzi, a French milliner who has been quite successful in recent months, makes very attractive sets, consisting of hats and bags of flowers mounted on foundations of net. It is but logical that the interesting developments taking place in fabrics should have a strong influence on millinery. Just as we have the printed and embroidered fabrics in dress, so we have them in hats. There are the straw cloths, braided and embroidered, as well as organdie and other cotton materials painted and embroidered with wool and soutache braid.

In these as well as in all other millinery the tortoise shell tints are prominent. Most effective hats are made in these shades, braided and embroidered in darker tones of brown. Sometimes braiding is combined with embroidery. Interesting things are being done to the brims of large hats, such as turning them up sharply at different angles. Sometimes the hat is

A SIMPLE AFTERNOON FROCK



Elegant simplicity is emphasized in this pocketed frock of silk crepe with a Russianized neck of embroideries.

always a hat of this general character, though it is not always trimmed in the same manner, but this season it seems probable that the bow of ribbon will be the thing and that its color will harmonize rather than contrast with that of the hat itself.

TIPS OF TRIMMINGS

Large bows of silver ribbon trim some of the newest hats. They are mushroom-shaped and brighten-up tailored suits or dark wraps.

Very soft, light leather in vivid colors is used to trim sport dresses of crepe de chine. Sometimes it is employed to make the monogram and belt.

Cutwork self-trimming is being used on many of the heavy wool and silk gowns instead of embroidery. It is seen frequently on coats as well as on gowns.

The most unusual cuffs seen on any of the new frocks are of organdie with ruffles of gold lace. They turn back from the wrist to the elbow with a decided flare.

Very highly glazed ribbon is extensively used both in millinery and on costumes. Dancing frocks show rows and rows of it decorating the new long skirts.

An overblouse of gray crepe de chine achieves something original in the way of decoration by adding a fringe of green suede about the collar, cuffs and hem.

The embroidery seen on the new frocks for spring is done in fine thread in very small, fine designs. This is an important detail on many of the smartest creations.

A velvet gown, cut on very plain, classical lines, is trimmed with cascades of leaves of a darker shade than the material and is outlined with silver.

Black silk lace mounted on silver cloth gives the effect of an elaborate silver brocade in a very smart dinner gown designed for a matron. Metallic cloth is frequently veiled with lace to produce a softer effect.

HATS, BAGS AND PARASOLS MATCH

turned up directly in the back after a very old-fashioned method. Again the brim may be folded back to the crown on one side.

Coiffure to Order.

"So suddenly has bobbed hair dropped from favor," says the hair manufacturers, "that the wearers have had no opportunity of letting nature take its course, and they simply will not wait for the slow and natural increase in their crowning glory. Women of shorn locks are now resorting to all manner of artifices, even to wigs, to give the appearance of a luxuriant crop of hair, and the rush for made-to-order coiffure is amazing. Nowadays, the most overworked class are those employed in the transformation and switch business."

Novel Colors.

A gown of white georgette has horizontal bands of lavender which reach to the waistline, and a corsage of yellow-satin flowers with long ends of yellow satin ribbon, placed directly in front.

For Lady Nic.

New smoking jackets and suits for women, imported from England, show short coats and full trousers of velvets, brocades and satins, banded with fur and elaborately trimmed.

Millinery.

Nothing apparently can disturb the vogue of the small embroidered hat. The hat of all-over flowers or foliage is also popular now in bright colors.

The Kitchen Cabinet

(By 1923, Western Newspaper Union.)

In all things throughout the world, the man who looks for the crooked will see the crooked, and the man who looks for the straight will see the straight.—Ruskin.

EVERYDAY DISHES

Oatmeal bread when well made is a most wholesome food for every member of the family.

Oatmeal Bread.—Boil enough potatoes to make two cupfuls when mashed and save the water in which they were cooked, adding enough water to make one quart. Pour this over the potatoes, add two tablespoonfuls of shortening, one tablespoonful of sugar and one of salt. Put over the heat and when boiling add two cupfuls of rolled oats; let boil five minutes then remove and cool. When lukewarm add one and one-half yeast cakes dissolved in one-quarter of a cupful of warm milk, add a teaspoonful of soda and two quarts of flour. Mix in the bread mixer until smooth, or knead by hand as usual. Let it rise over night and in the morning mold into three loaves. Bake one and one-quarter hours in a moderate oven.

Bran Gems.—To one cupful of flour add one and one-half teaspoonfuls of soda and sift. Stir in two cupfuls of bran, three tablespoonfuls of molasses, one and one-half cupfuls of sour milk, one-fourth of a cupful of shortening and one-fourth of a teaspoonful of salt. Stir until well mixed and bake in well-greased gem pans three-quarters of an hour.

Baked Cheese Sandwiches.—Stir a little finely-grated or chopped American cheese into a rich white sauce. Cut bread into rounds and butter, spread with the white sauce heaping it on in the center. Place the bread in a hot oven to toast. Ham may be used in place of the cheese if so desired.

If one is fond of Chinese cookery there are many dishes which are simple and easy to prepare. The following is a variation of chop suey:

Take a half pound of round steak, cut in half-inch cubes and fry in a little fat, add one cupful of diced celery, season well, add water and cook until the celery is tender, season with a teaspoonful of soy sauce. This is found in most markets and is not expensive. Serve hot with hot boiled rice.

When a world of men could not prevail with all their oratory, yet hath a woman's kindness overruled.

—Henry the Sixth.

MORE GOOD THINGS

A dainty dish to serve for a company luncheon is the following:



Sweetbread with Orange Sauce.—Soak a pair of sweetbreads in cold water for twenty minutes; put over the heat in plenty of cold water, heat very gradually to boiling point, then simmer for twenty minutes, drain and let stand in cold water until cold. Remove the inedible portions, but keep the sweetbreads unbroken. Set on a rack in a dripping pan, sprinkle with salt and pepper, pour over the juice of an orange and bake twenty minutes. Serve with

Orange Sauce.—Cut the peel of an orange into shreds and cover with boiling water, cook five minutes and drain. To the blanched peel add one-half cupful of beef juice, three-fourths of a cupful of brown sauce, the juice of two oranges and one lemon, one-fourth of a teaspoonful each of cayenne and salt; stir until smooth and hot.

Candy.—Take two cupfuls of brown sugar, one-half cupful of butter, two tablespoonfuls of molasses, one cupful of condensed milk, two cupfuls of chopped nuts, one cupful of coconut, and an eighth of a teaspoonful of cream of tartar. Dissolve the sugar, milk, butter and cream of tartar. Stir and boil until brittle when tested in cold water. Add nuts, coconut and any desired flavoring. Pour into a buttered tin.

Lemon Honey Cakes.—Bring to the boiling point one and one-half cupfuls of honey, skim carefully, add four tablespoonfuls of butter and cool. Stir in two cupfuls of sifted pastry flour and set in a cool place over night. When ready to bake add the grated rind of one lemon, two tablespoonfuls of lemon juice, one-half cupful of chopped almonds and one-half cupful of soda dissolved in a little warm water. Bake in small muffin pans. When cold ice with lemon icing.

Prunes Stuffed With Dried Apricots.—Take two cupfuls of large soft prunes. Soak for one hour in warm water and dry. With a sharp knife remove the stones and fill with apricot. Take two cupfuls of dried apricots which have been washed, put through a meat chopper. Form into the natural shape of the prunes. Mix powdered sugar and coconut together and roll the prunes in them. Spread on a platter to dry.

Nellie Maxwell

NOBODY LIKES TO WASH DISHES OR OTHER DISAGREEABLE TASKS



Many Unnecessary Motions Made in Washing Dishes.

(Prepared by the United States Department of Agriculture.)

Have you ever timed yourself washing dishes, or doing any of the other less agreeable tasks, to see whether there was any way of shortening the work? Or noticed what motions you make with your hands during this and other daily jobs? Or how many steps you take in connection with a meal, particularly when you are clearing the table and washing the china and other utensils used during the meal and its preparation? Every motion requires energy, and unnecessary motions use up unnecessary energy, leaving one fatigued with no real gain. And when actual minutes are saved, they can be put to more interesting uses than the routine of daily dishwashing.

One of the best ways to observe yourself, says the United States Department of Agriculture, is to make a time, method and motion study of the different duties about the house. It will add zest to the housework, help to make one see measures necessary for reform, and make one ready to assist an inefficient neighbor.

Use Unnecessary Energy. Starting with dishwashing: There are several ways of attacking the task. Try the way you are doing the work, observing as you go whether there are any motions made which could be eliminated, or if any part of the process could be shortened. For instance, those who possess dishwashing machines expect to leave the dishes to dry themselves after being washed and rinsed with very hot water. This principle can be applied perfectly well to dishes draining in a basket if a kettleful of clean, hot rinsing water is poured over them. The process of wiping can then be entirely eliminated, except possibly for the glass and silver. Fewer towels are thus used, and the amount of washing of tea-towels is reduced.

Look at the details in the above picture and see how many time and motion saving suggestions it contains,

although the housewife evidently has only a farm kitchen with few conveniences. She does not even possess a drain board, which would be very desirable if placed on her left where the table now is. Right-handed persons ordinarily hold what they are washing in the left hand, and apply the mop or dish cloth with the right, so that when the dish is set on a drain board at the left they do not have to cross their hands. In spite of this simple and obvious way of doing the work, it is common to find in houses offered for sale or for rent a right-hand drain board, installed probably by some masculine architect who did not think out the process of doing the work, or consult any woman about it. Having two drain boards, a drain board at the left and a level shelf at the right-hand side of the sink for stacking the soiled dishes is even more convenient than having only one drain board.

Many Steps Saved.

There is only one tap shown in the picture, and the large kettle on the stove suggests that the housekeeper has to heat all the water she needs. Running hot water is a great boon, but not available in all homes. Steps have been saved in this instance by placing the sink fairly near the stove, and by bringing all the dishes from the dining table into the kitchen on the tea-cart. Utensils that hang up are put on hooks on the wall right over the sink; and evidently all the pots and pans were washed before the meal was served, which greatly shortens the time for the entire job of dishwashing.

The sink is several inches higher than the table, so that the housewife does not have to stoop over it. When the clean dishes are set in the drain basket the task will be done, as nearly all of them will probably be wanted on the table for the next meal. If the china is to be put away, a set of shelves within reach of the sink would save many steps.

PREPARE GELATIN IN VARIETY OF DISHES

Attractive Desserts Are Relished by Young and Old.

Succulent Fruits and Fruit Ices Are Particularly Acceptable After Comparatively Heavy Meal—Recipe for Pudding.

(Prepared by the United States Department of Agriculture.)

Gelatin can be used in the preparation of a great variety of attractive desserts which are liked by young as well as by old and are for this reason convenient for occasional use in families where adults and children must both be provided for. Gelatin is used in such small amounts that it cannot be relied upon to furnish much nourishment. It takes up a large amount of water, however, and forms bulky or light desserts. Such desserts, which include also succulent fruits and fruit ices, are particularly acceptable after a comparatively heavy meal. Gelatin is a good means of introducing fruit juices, and to some extent also vegetable juices like those of tomatoes and cucumbers, into the diet. These juices contain vitamins, some of which are probably destroyed by heat, so that it is well to know a variety of ways of serving them raw. One of these ways is in the form of gelatin desserts. The following recipe is recommended by the United States Department of Agriculture.

Snow Pudding.

1 tablespoonful granulated gelatin. 1/2 cup sugar, 1/2 cup lemon juice. 1/2 cup cold water. Whites of three eggs. Soak gelatin in the cold water and then dissolve it in hot water. After adding the sugar and lemon juice, strain and set aside to cool, stirring occasionally. When it is quite thick, beat with an egg beater. Add the well-beaten egg whites and continue to beat until it is stiff enough to hold its shape. Mold or pile by spoonful on a glass dish. Serve with a soft custard made with the egg yolks. Variety can be obtained in this dish by substituting fruit juices for all or part of the water. Fruit juices like those of grapes and berries that are not injured in flavor by heat can be used in place of the water for dissolving the gelatin, though this may destroy some of the vitamins.

WHOLESOME FOOD FOR CHILD

Where Given Quart of Milk and Butter on Bread Avoid All Kinds of Fatty Foods.

(Prepared by the United States Department of Agriculture.)

There is more than an ounce of fat (at least two and one-half level tablespoonfuls) in a quart of whole milk. If the healthy child is given a quart of milk, and has butter on his bread, he gets enough fat, and that which he receives is in wholesome form. It is



Milk is Favored for Child.

well, therefore, the United States Department of Agriculture believes, not to give children such fatty foods as pastry, fried meats, doughnuts or rich cakes, as experience has shown that in these the fats are not in so good a form for them. If the child is constipated, the occasional use of cream or salad oil is desirable, for fat in abundance is laxative.

All Around the House

Stale slices of bread may be cut into squares and fried with bacon.

Laundry white silk in lukewarm water, never hot, and it will not become yellow.

Cake that has become dry may be crisped in the oven and used as the foundation for a dainty fruit and cream dessert.

Community Building

TOWN JUDGED BY ITS HOTELS

Point That They Are an Asset or a Detriment Would Seem to Be Well Taken.

One of the western counties, its leading newspaper says, will have completed by the end of 1923 some of the best roads in Kentucky. The result will be increased business. "What," asks the newspaper, "should we do with the added opportunity good roads will create?" The answer is in part as follows: "We should have a campaign to promote courtesy to all who come this way. . . . Princeton should not allow anyone to enter the city and leave without a desire to return. . . . His going away dissatisfied will insure against his sending another here." Large cities depend greatly upon the quality of their hotels for popularity. The hotels are not municipal enterprises. They are, if good, assets of the municipality. If they are inadequate in size or in equipment, and if the fare they offer is not up to reasonable requirements, the city suffers severely in reputation. The village tavern which was like a private home accommodating wayfarers has, in most county capitals, given place to a hotel in which there is no visible effort to live up to community standards of kitchen management and household supervision. The result is that travelers, whether "drumming" for mercantile establishments or touring for pleasure, are little attracted to small-town hotels. Small towns and cities cannot compete with large cities in the size and the gilded splendor of their hotels. There should be no effort in that direction. Better a modest hotel, modestly equipped, and a table the guest will remember and compliment, than a pretentious hotel built at ruinous cost, operated at a loss to stockholders whose investment reflects civic pride, not business judgment, and giving the guest nothing to enjoy or recall but indifferent imitation of large city hotels.—Louisville Courier-Journal.

BENEFIT IN OWNING HOME

Man With Stake in the Community Cannot Help But Be a Better Citizen.

The great value in owning a home is the new outlook the home owner has on life. Instead of being merely a renter, a more or less dissatisfied member of a large floating population, with the signing of the mortgages he becomes a citizen; a factor in his community, the owner of something in whose growth and development he can take honest pride. The result is that he finds his ambitions clarified and focussed now that he has a definite, tangible object for which to work. He has assumed certain responsibilities, and in their discharge he takes not only interest but genuine pride.

A great business man, on being asked what advice he would give the young man starting out in life, replied, "Get in debt." By this he meant that the assumption of financial obligations with a definite object in view furnished the necessary balancing influence which would steady a man and set him a mark to achieve. There is no doubt that the purchase of a home makes a man a better citizen and more ambitious to succeed in his business; it puts him in a class to which it is a privilege to belong—the class which is the responsible element in the community—the great and steady growing class of home-owning citizens.

City of Good Neighbors.

In book II of Mary S. Haviland's "Modern Physiology, Hygiene and Health," we read:

"I suppose no city ever had a more marked character or a greater influence than the city of Athens, which was a center of beauty and culture for the whole ancient world."

"And the reason was that it was a city of good neighbors."

"It is said that every Athenian, when he came of age to vote, took a solemn oath not only never to injure his city in any way, but to serve and work for it so that he might leave it a better, finer city than he found it."

"And the Athenians lived up to this promise so well that even today, after hundreds and hundreds of years, we admire the wonderful city of Athens."

Water Works Makes Money.

Warren's (Ohio) municipal water works showed a balance of more than \$90,000 in its treasury for the year of 1922, after all expenses had been paid, a report issued by City Auditor George T. Hecklinger shows. The surplus was turned over to the sinking fund and was used in the redemption of outstanding city bonds.

Unreasonable to Expect.

The late director of the special branch of service at Scotland Yard, Sir Basil Thompson, tells a story apropos of the peculiar reactions of war. It happened at Shoeburyness, where a live shell fell in the mud in the midst of a class of young gunners. "Lie down, gentlemen," shouted the instructor, and no one moved. When the shell had been rendered harmless, he asked why they had not obeyed orders; they might all have been blown to pieces. "One of them faltered, 'Well, sir, it was so muddy.'"